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Summer Aubergine Rolls with Red Pesto

Serves: 4
Preparation time: 15 mins
Cooking time: 10 mins

Ingredients:

4 Aubergines
Oil for griddling
Salt and pepper
Juice of 1 lemon
Filling:
2 red peppers
6 spears of asparagus
3 carrots, cut into strips
250g buffalo mozzarella
Pesto:
Bunch of basil leaves
1 tbsp pine nuts
125g pecorino, grated
175ml virgin olive oil
12 sun blushed tomatoes
1 clove of garlic
50ml double cream

Method:

1. Cut the top and bottom off the aubergines and slice lengthways about the width of a pound coin
2. Season well and brush each side with olive oil. Let them sit for approx. 5 mins then griddle on a very hot barbecue griddle pan until charred on each side
3. For the filling, simply blanch the vegetables in batches (eg peppers, then asparagus etc) and drain on kitchen paper

4 For the pesto – in a food processor, blend the nuts, garlic, sun blushed tomatoes, then add the basil, cheese and oil. Check for any seasoning, then add the cream

5 To serve – lay out the slices of aubergine, then place a little pile of the vegetables and mozzarella at the end of a slice and roll up. Secure with a cocktail stick, drizzle with a little more oil and just warm through on the barbecue

6 Use two or three rolls per serving, squeeze over some lemon juice and top with the creamy red pesto. This can be cold or warmed gently in a pan.

Tip:

Best eaten immediately, so if picnicking, take that portable BBQ with you or entertain in your garden…

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